**Perfect Pumpkin Bread / Muffins**

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| **Ingredients :**  1 cup vegetable oil 3 cups sugar 4 eggs 1 ½ tsp. nutmeg 1 ½ tsp.cinnamon 1 ½ tsp. salt 1 cup water 2 tsp. baking soda 1 cup yellow (golden) raisins 1 15 oz. can pumpkin 3 ½ cups flour ½ cup chopped walnuts (optional) |

Instructions:

1.   In a large bowl mix oil, sugar, & eggs until smooth.  
  
2.   Blend in nutmeg, cinnamon, salt, pumpkin, & water.  
  
3.   In another bowl mix flour, baking soda, raisins, & walnuts.  
  
4.   Stir flour mixture into the pumpkin mixture.  
  
5.   Pour batter into 3 small well-greased loaf pans or fill as many regular size and mini muffin tins as you like if you are making muffins instead. I use a pastry brush dipped in vegetable oil to “paint” the muffin tin cups with oil. It’s easy that way.  
  
6.   Bake at 350° for 1 hour or until toothpick comes out clean when inserted, if making breads. The darker the pan, the quicker it will bake! For mini muffins, bake for 35-40 minutes; regular size muffins, about 45 minutes.

**Special Notes:**  
  
You can definitely cut the recipe in half and make less. Don't use cupcake liners when making muffins, though. Make sure you grease the muffin tins well.  If you make the mini muffins, watch them because the baking time will be less for them than the larger muffins. The darker the baking tins, the less time it will need in the oven.

You can also add peeled, diced apple chunks to the batter for variety.